

MONCHIERO  
BAROLO  
ROCCHES DI CASTIGLIONE



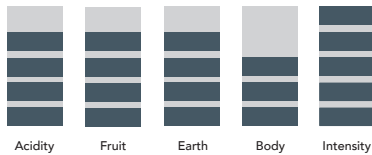
**Grape Varieties**  
100% Nebbiolo



**Designation**  
Barolo DOCG



**Type**  
Still, dry red wine



**Appearance**  
Medium garnet with  
an orange rim.

**Nose**

Dried strawberry, dried figs,  
chocolate, vanilla, cracked leather,  
dried truffle, old paper, tea,  
almond, crushed rock and fennel.

**Taste**

Red cherry, orange peel and  
bittersweet chocolate. Medium  
body, but high acidity and tannin.

**Pairing**

Great with stews, braised red  
meat or game, truffle dishes or  
seasoned cheese.



**Soil**

Sand with sandstone and clay. Soil  
appears reflective and white due to  
deposits of quartz and fossils.

**Vineyard**

Produced with grapes from the  
“cru” Rocche di Castiglione located  
in the historic town of Castiglione  
Falletto. Elevation is 1150 feet (350  
meters) above sea level. Southeast  
facing and very steep.

**Fermentation**

Maceration lasts 20 days, followed  
by fermentation in stainless steel  
with pump overs for 20 days.

**Aging**

Three years aging in traditional  
large Slavonian casks, then two  
years aging in bottle before release.

**Alcohol**

14.5%



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